

## LOCAL, FRESH & TASTY

### STARTERS

**NACHOS** 8/14  
Chips, Queso, Beer Braised Pork, Fresh Jalapeno Coins, Pickled Onion, Lime Crema  
**best paired with Strata IPA**

**BLACK BEAN HUMMUS** 10  
Black bean hummus with Corn Salsa and tortilla chips - \*VEGAN  
**best paired with Worthy IPA**

**PRETZEL DUO** 8  
Beer Cheese, Stout Mustard  
**best paired with HopZen Imperial IPA**

**LOADED FRIES** 6/12  
Beer Cheese, Bacon, Lime Crema, Green Onion  
**best paired with Strata IPA**

**BINGEWORTHY BRUSSELS** 10  
Fried Brussels and fingerling potatoes with Strata Aioli dipping sauce (season with Hop Salt out of the Fryer)  
**best paired with Hop Zen Imperial IPA**

**WINGS - Choose One** 12  
Jerk - Dry Rub  
Black and Bleu - Dry Rub  
Sweet Heat (Honey Habanero)  
House Barbecue  
House Buffalo  
Thai Chili - w/ green onions  
**best paired with Secret Spot Pacific Pale**

### BURGERS AND SANDOS

Side of fries (sweet potato or pub) or crudites. Sub House or Caesar Salad or Soup - 2 Add Bleu Cheese Crumbles, Pepperjack Cheddar or Swiss - 1 Bacon - 2 GF Bun Available  
Sub House made Veggie Patty for any Sandwich or Salad

**SOL POWER BURGER** 15  
Beef Patty, Beer Cheese, Crispy Onions, Lettuce, Tomato, Fresh Jalapeno Coins, Sparrow Brioche  
**best paired with SOL Power Pilsner of course!!**

**BACON AND BLEU** 15  
Beef Patty, Raspberry BBQ, Bleu Cheese Crumbles, Bacon, Lettuce, Tomato, Red Onion, Sparrow Brioche  
**best paired with Worthy IPA**

**BAXTER BURGER** 15  
Beef Patty, Thousand Island, Lettuce, Tomato, Onion, Sparrow Brioche  
**best paired with Worthy IPA**

**CASCADE CHICKEN SANDO** 14  
Grilled or Crispy – Strata Nectar, Lettuce, Tomato, Tillamook Pepperjack Cheese, Sparrow Brioche  
**best paired with Worthy IPA**

**REUBEN** 15  
Beer Braised Corned Beef, Sparrow Bakery Rye, Thousand Island, Sauerkraut, Tilamook Swiss  
**best paired with Worthy IPA**

### SOUPS & SALADS

SALAD ADDITIONS:

chicken 4 | pork 5 | steak (cooked to temp) \* 9 | steelhead (blackened, broiled or pan-seared) \* 9

**KESEY CAESAR SALAD** 6  
Romaine, Eggless Caesar Dressing, Parmesan Cheese, Croutons  
**best paired with Worthy IPA**

**BUFFALO CHICKEN SALAD** 14  
Romaine Lettuce, Buffalo Chicken Tenders, Carrots, Red Onions, Bleu Cheese Crumbles, Ranch Dressing, House Made Corn Nuts  
**best paired with Strata IPA**

**STEAK SALAD\*** 16  
Mixed Greens, Fingerlings, Halved Cherry Tomatoes, Julienned Red Onion, Sliced Grilled Flat Iron, Bleu Cheese Dressing  
**best paired with Worthy IPA**

**SUMMER SALAD** 11  
Mixed Greens, Sliced Red Onion, Quinoa, Diced Apple, Feta, Candied Sunflower Seeds, Apple Dijon Vinaigrette  
**best paired with Strata IPA**

**COCONUT CLAM CHOWDER** 5/7  
Thai twist on a New England classic (GF/DF) coconut milk base, clams, potato and veggies served with a lime wedge  
**best paired with Lights Out Stout**



# WORTHY BREWING

*Drink Up Dream On*

Our pub fries are topped with Chef Monica's house made Hop Salt.

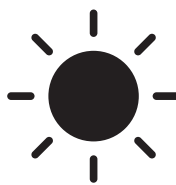
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## WORTHY PIES

- SMOKEHOUSE** 17  
Marinara, Mozzarella, Sausage, Pepperoni, Herbs, Parmesan  
*best paired with Secret Spot Pacific Pale*
- BBQ CHICKEN** 17  
House BBQ Sauce, Mozzarella, Parmesan, Chicken, Red Onion, Strata Nectar Drizzle  
*best paired with Sol Power Pilsner*
- HOMEGROWN** 15  
Garlic Olive Oil, Mozzarella, Basil, Mushrooms, Roasted Garlic, Mama Lil's Peppers, Parmesan  
*best paired with Sol Power Pilsner*
- OREGON PEAR** 17  
Olive Oil, Anjou Pear, Mozzarella, Ham, Filberts, Oregano, Strata Nectar Drizzle  
*best paired with Strata IPA*
- MARGHERITA** 15  
Garlic Oil, Mozzarella, Tomato, Onion, Roasted Garlic, Basil  
*best paired with Strata IPA*
- MEDITERRANEAN** 15  
Garlic Oil, Roasted Garlic, Artichoke, Kalamata Olives, Feta, Herbs  
*best paired with Strata IPA*
- ITALIAN** 17  
Marinara, Mozzarella, Parmesan, Pepperoni, Salami, Pepperoncinis, Mama Lil's, Red Onion, Herbs  
*best paired with Strata IPA*
- BUFFALO CHICKEN** 17  
Garlic Oil, Mozzarella, Chicken, Red Onion, Bleu Cheese Crumbles, Carolina Swirl & Cilantro Garnish  
*best paired with Strata IPA*

## ENTREES

- PORK TACOS** 15  
Chipotle Slaw, Pork, Raspberry BBQ, Pickled Onion, Cilantro, Served with a side of Corn Salsa  
*best paired with Worthy IPA*
- STEELHEAD TACOS** 15  
Cabbage, Steelhead, Lime Crema, Pickled Onion, Cilantro, Served with a side of Corn Salsa  
*best paired with Worthy IPA*
- BEER BATTERED FISH AND CHIPS** 19  
Chipotle Slaw, Sweet Potato or Pub Fries  
*best paired with Strata IPA*



**Sol Power:** Did you know Worthy has over 125 rooftop solar panels? Most are dedicated to heating water for our brewing process. In total these solar panels produce a yearly average of 10% of our power.



**Home Grown Oregon Beef:** All of our burgers are sourced from Oregon County Natural Beef. 100% grass-fed, hormone-free, free-range, animal-welfare certified, Oregon grazed and raised.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



**DIGGY DOG SCOOP** 5  
chicken thigh, carrots, cucumber

## BUILD YOUR OWN PIZZA

Starting at 14

**CHEESE** - mozzarella or dairy-free

**BASE CHOICE** - garlic oil, marinara, buffalo, BBQ

**ADD-ONS** GF Cauliflower Crust 3

Mushroom 1	Roasted Garlic 1	Anchovies 1	Chicken 2
Onion 1	Jalapeno 1	Sausage 2	Bacon 2
Bell Pepper 1	Kalamata 1	Pepperoni 2	Salami 2
Mama Lil's 2	Tomato 1	Ham 3	Honey 1
Artichokes 1	Bleu Cheese 2	Feta 2	Pepperoncini 1



**Garden to Table:** Our Worthy garden grows chives, sage, thyme, oregano, mint, edible flowers, basil and cherry tomatoes that we use in our dishes. We also provide compost to local farms in an effort to reduce our environmental footprint.

There will be a 2% surcharge applied to every check due to COVID-19

Our mantra: 'Earth First. Beer Second.' reflects how we source from local partners. Together we can do our part to minimize waste and support the Central Oregon community.

Partners: Addy Mac's Ice Cream, Agricultural Connections, Carlton NW Pork, Charlie's Produce, Eberhards Dairy, Greene Bros Beef, Oregon Country Natural Beef, Pacific Seafood, Sparrow Bakery, Tillamook Cheese, Willamette Valley Pies, Worthy Garden Club.



**EARTH FIRST. BEER SECOND.** 495 NE Bellevue Dr. Bend, OR 97701 | [worthybrewing.com](http://worthybrewing.com)   #worthybrewing